



New Year's Eve Celebration Dinner 2018

Date: Monday, December 31st

Price: \$70 per person plus sales tax and gratuity Seating Times: 5-9

For reservations: Call restaurant only 860-875-7244

Hors d' oeuvres

Hot Spiced Winter Wine

Smoked Salmon & Chive Mousse filled Crepes

Grilled Eggplant Canapé with White Bean, Basil & Roasted Garlic Puree

Appetizers (Choice of 1)

Chilled Shrimp Poached in Citrus & Bay Leaves with Tomato, Lemon, Capers Relish

Lamb Meatballs with Pinenuts & Feta with a Tzatziki Sauce

Sweet Potato, Pear & Gruyere Pancakes with Horseradish Sour Cream

Soups (Choice of 1)

New England Clam Chowder with Smoked Bacon

Winter Squash & White Bean Chili

Salad with Fresh Baked Anadama Roll with Honey Butter

Baby Field Greens with Dried Cranberries, English Cucumber, Scallions,

Roasted Radishes and Shaved White Chocolate in a Champagne Vinaigrette

Intermezzo

Forest Berry Sorbet

Main Entrees (Choice of 1)

Filet Mignon Monet ~ Tenderloin of Beef filled w/ Wilted Spinach and Vermont Cheddar

And topped with Wild Mushroom Sherry Crème

Pan Seared Breast of Duckling with an Apricot Rosemary Chutney

Grilled Salmon Filet with a Winter Pesto of Spinach, Sundried Tomatoes and Pecans

Pumpkin & Sage Raviolis in a Lobster Chardonnay Crème
topped with Grilled Shrimp

Half a Rack of Lamb Chops in a Peppermint Tea Au Jus

Sweet Endings served with Coffee or Tea

Split of Sparkling Wine to Toast in the New Year!

Assorted Desserts